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BOOK
OF
TESTED RECIPES
FOR
CANDY MAKERS

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CANDY MAKERS

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GRAND RAPIDS, WIS.

J. J. COATES

F. C. WILLIAMS

GRAND RAPIDS BAKERY

WHOLESALE AND RETAIL

Grand Rapids, Wis., November 14, 1914.

To whom it may concern:

For the past two weeks Mr. A. S. Alamy has been with us, giving special instructions in candy making, during the opening of our "home-made" candy department.

We were well pleased with his work in every respect. In our opinion, he is an expert candy-maker and business gentleman, whom we take pleasure in recommending to the trade.

GRAND RAPIDS BAKERY,
Per F. C. WILLIAMS.

CHAMPAIGN, ILL.

Champaign, Ill., Feb. 20, 1915.

MR. A. S. ALAMY, Wausau, Wis.

Dear Sirs We desire to say we are much pleased with your formula and method of making French Nougat (to slice) and cream caramels.

We find your method adds to the selling and eating value of these goods.

The Caramels stand up well under climatic changes, and eat well.

A demonstration of your method to any "practical" candy maker would show him the value of it.

Wishing you success, we are truly yours,

HARRIS & MEAD, Confectioners.

PEORIA, ILL.

Peoria, Ill., Jan. 14, 1915.

TO WHOM IT MAY CONCERN:

This is to certify that Mr. A. S. Alamy showed us how to make French Nougat and Caramels and gave us several other pointers in making candies. We found his recipes very good and his work very satisfactory.

We can recommend him to any one in our line of business. Very truly yours,

J. G. GMELICH.

A. S. ALAMY
EXPERT CANDY INSTRUCTOR
BOX 264, WAUSAU, WIS.

Directions for Cooking Candy.

FIRST

Always thoroughly mix the sugar, glucose, water, and milk or cream before you place kettle on the fire.

SECOND.

If you have put any cream or butter fat into the candy, have the fire low and slowly burning, and keep stirring the candy all the time while it is on the fire.

THIRD.

When the candy boils thick and is nearly done, turn the fire very low. After the water boils out, the candy will not stand strong heat, but requires a very easy fire until it reaches the stage of completion called for by the recipe.

FOURTH.

Always wash down from the sides and edges of the kettle the sticky sugar deposited there when the candy boils up. Do this with a white, clean, wet cloth, and begin to do it as soon as the candy commences to boil.

FIFTH.

To insure success in making the candy, it is always best to cook it by a candy thermometer. In watching the thermometer, remember that the boiling point is 212 degrees.

RECIPE FOR MAKING CREAM TAFFY.

Four lbs. sugar, 3 lbs. glucose, 2 pints cream, 1 cup water. Mix well, then place on easy fire, stirring continually. Cook by candy thermometer, heating to 265 degrees in winter and 275 degrees in summer. If you have no candy thermometer, test the candy in cold water. When it hardens and breaks with a noise like glass, it is done. Then remove from fire and pour on to a buttered stone or into a buttered pan. When cold enough to handle, add $\frac{1}{2}$ oz. of vanilla, mixing well into the candy. Then throw the candy on to the hook and pull it by hand until it becomes very light. Then take off from hook and place it in a tin tray ready to use.

FOR MAKING PLAIN TAFFY.

Use same recipe as above, omitting the cream. Add water instead of cream, and add 2 oz. of butter when you remove from the fire. Let it come to a boil once more after adding the butter, then take off from fire.

FOR MAKING CHOCOLATE TAFFY.

Use same recipe as above, but add $\frac{1}{2}$ lb. of chocolate when you remove it from the fire.

RECIPE FOR TOASTED MARSHMALLOWS.

Place 2 lbs. of ne shredded cocoanut in the kettle, and put on slow fire and keep stirring until the cocoanut turns brown. Remove from fire.

Take 4 lbs of ready-made marshmallow; brush off the powdered sugar from it, and sprinkle a little syrup on it. Then take the browned cocoanut and pour it on to the marshmallow. Mix well by hand, so as to cover all the marshmallow. Now it is done.

If you do not have the syrup, you can wet the marshmallow with cold water instead; but the syrup would be better. Be careful not to wet the marshmallow too much.

RECIPE FOR MELTING CHOCOLATE AND HOW TO USE IT.

Always cut the chocolate into fine pieces, and put it into a double boiler. Place on very slow fire. Let alone and do not stir it. When half melted, mix the mass a little with a spoon, then let alone again until well melted. Then remove from the fire, but keep it in the hot water. Grease the stone or tin pan, and on it place a handful of the chocolate. Work it on the greased surface until the heat has radiated from it. Be sure to work it well by hand until it becomes cool, when it is ready to use.

Have the centers ready for the chocolate if you desire dates or any kind of nut meat or cream fondant. Shape the centers by hand into small balls, and dip them into the chocolate. Work the chocolate well by hand to cover the centers thoroughly, then dip it on wax paper, when cold ready to use.

When the water cools in the double boiler, you can change it for hot water, thus keeping the chocolate melted.

Do not dip chocolate on a very hot day, as it will turn gray.

RECIPE FOR BATCH OF FIVE GALLONS OF ICE CREAM.

Beat 15 eggs. When they are half beaten, add $3\frac{1}{2}$ lbs. sugar and beat again with the sugar in them for a few moments, then add 1 pint milk and mix well. Then place in a double boiler, stirring a little when the mixture becomes hot, but remove from fire before it reaches the boiling point. Add 1 oz. of good vanilla flavor, then let it cool for a few hours.

Pour it into the freezer, and add 2 gals. sweet cream. Mix all well together, then freeze for about 30 minutes, when the ice cream is done.

Keep the freezer well packed with ice and salt.

RECIPE FOR MAKING GREEK CHOCOLATE FUDGE.

Six lbs. sugar, 2 lbs. glucose, 3 pints milk. Mix well, then place on fire. Keep stirring. Heat to 240 degrees. If you have no candy thermometer, test by dropping in cold water. When it cools into a soft ball like gum, the fudge is done. Remove from fire, then add 1 lb. chocolate, 2 oz. cocoa butter, 1 lb. walnut meats. Mix well, and let come to a boil once more, over an easy fire. Then remove, and let alone for 10 to 15 minutes. Then give a brisk beating until the mixture becomes creamy and cuts short. Pour into buttered pan or on to buttered stone. Let it cool for a few hours, and it is ready to cut and sell.

RECIPE FOR MAKING BROWN FUDGE.

Proceed same as above, but add 1 oz. of vanilla flavor instead of chocolate. Add the flavor at the same time as you put in the cocoa butter.

RECIPE FOR MAKING BUTTER SCOTCH.

Two lbs. sugar, 1 pint milk, $\frac{1}{2}$ cup water. Mix well, then place on fire. Add 2 pinches cream of tartar. When beginning to boil, add 1 lb. butter. Have the fire down low, and keep stirring. When mixture has boiled down thick, test a little in cold water. If it forms a hard ball and the point will break off, it is done. Pour into buttered pan. When it sets and is cold, cut it or mark it into squares before it hardens.

If you have a candy thermometer, heat candy to 246 degrees.

RECIPE FOR MAKING THE FAMOUS ALAMY NOUGAT.

Eight lbs. sugar, 5 lbs. glucose, 4 pints cold water. Mix well, then place on fire. Heat to 250 degrees in winter and 256 degrees in summer. If you have no candy thermometer, test the candy in cold water. When it forms a hard ball and point is difficult to break, it is done. Remove from the fire, and let stand for 15 minutes. Then take the whites of 1 doz. eggs, beaten until they are stiff, and add the candy slowly to the beaten eggs, stirring continually. Be careful not to add the candy too fast. Adding the candy too fast to the eggs might cause them to burn; but pour it slowly, in a stream like a thread. When you are done adding the candy, put in 1 oz. vanilla, 1 lb. dried cherries, 1 lb. pineapple, 1 lb. almond, 1 lb. walnut. Mix all into the candy, and beat well for a few minutes. When the candy is set and cuts short and creamy, it is done. Pour quickly before it cools. Pour into a sectional box or tin pan which you have ready, lining with nougat paper, and cover the top of the candy with nougat paper also. Let alone for few hours, then it is ready to cut. If you have no nougat paper, be sure to grease the pan well with cocoa butter before pouring the candy into it.

In case the candy remains soft and stringy, steam it in a double boiler until it cuts short and becomes creamy, when it is done. Do not put it on the fire after you have the eggs in it, but steam it.

RECIPE FOR CHOCOLATE NOUGAT.

Follow the Alamy Nougat recipe, but add $1\frac{1}{2}$ lbs. chocolate instead of adding the vanilla. The proper time to add the chocolate is when you are just done stirring the candy into the eggs. Do not cook the chocolate with the candy. If the candy grows soft and stringy when you mix the chocolate into it, steam it until it is set and cuts short and creamy.

REMEMBER, this recipe has been tested and highly recommended by a hundred expert candy makers. If you carefully read it a few times, you will make the candy without any failure.

RECIPE FOR MAKING NOUGAT OF CREAM NOUGAT.

Ten lbs. sugar, 3 lbs. glucose, 2 pints water. Mix well. Heat to 246 degrees by candy thermometer, or test a little in cold water. When it is quite solid and the point is hard to break, it is done. Remove from fire, add 2 oz. cocoa butter, 5 lbs. nougat cream and $1\frac{1}{2}$ oz. vanilla flavor. If you desire, add $1\frac{1}{2}$ lbs. of nut meat or dried fruit. Mix all thoroughly into the candy, and give a brisk beating. When the candy cuts short and is creamy, it is done. Pour into buttered pan and let it cool for a few hours, then it is ready to use.

RECIPE FOR ROASTING PEANUTS.

Take $\frac{1}{2}$ lb. of cocoa butter and place in the kettle until melted and hot. Add 5 lbs. of raw shelled peanuts, and keep on stirring until the peanuts turn brown. You can easily tell when they are done. Remove from the fire, stirring them. If you want them salted, you can sprinkle on a little salt. Mix all together, and they are ready to use.

RECIPE FOR MAKING PEANUT CLUSTER

Leave the peanuts unsalted when you roast them, and let them dry afterwards. Then melt the chocolate by steaming in a double boiler. When it is melted, pour on a buttered stone or into a buttered pan, and take a handful of roasted peanuts and mix them with the chocolate. Work the mixture well by hand, then take, little by little, and lay on wax paper. When it is dry, it is ready to sell.

RECIPE FOR MAKING ALAMY FANCY CARAMEL

Four lbs. sugar and 4 lbs. glucose, 1 qt. sweet cream, 1 qt. condensed milk. Mix well, then place on fire, let boil 20 minutes, then take off the fire and give a good stirring for a few seconds, to cool it; then add 1 qt. sweet cream, 1 qt. condensed milk; then replace on a very slow fire and keep on stirring. When the candy commences to boil thick and gummy, test a little in cold water. Cook like caramel; as soon as it holds up well like hard gum, it is done. Take off from fire and spread it on the greased stone, space 29 inches by 30 inches and 1-5 inch thick. Let alone for a little while.

SECOND BATCH.—Take 2 lbs. of glucose, $\frac{1}{2}$ lb. sugar, 1 qt. water, cook to 240 degrees. Take off from fire, then add 2 lbs. of vanilla marshmallow, mix well. Before you add the marshmallow to the candy, clean and brush the sugar from the marshmallow. When it is well melted, spread it over the first batch, all except three inches from the end. Let stand from three to ten hours, then roll it and throw a little powdered sugar under it in order to keep it in good shape, not slippery, so you can handle it. Keep on rolling it by hand, three-quarters of an inch thick. Then cut it and wrap it in wax paper.

RECIPE FOR MAKING ALAMY CHEWING TAFFY

Four lbs. granulated sugar, $2\frac{1}{2}$ lbs. glucose, 1 pint water; mix well, then place on fire; cook to 265 degrees in winter, to 270 degrees in the summer. If you have no candy thermometer, test the candy in cold water. When it becomes solid and hard to break, like rock candy, it is done. Remove from fire, let alone for five minutes, then take $\frac{1}{2}$ doz. of the whites of eggs, beat up well, then add the candy into the beaten eggs. Add very slowly, with continual stirring, until you have finished adding the candy; then add $\frac{1}{2}$ oz. vanilla and $\frac{1}{4}$ teaspoonful of baking soda; mix well then pour into buttered tin pan. Let it get cold, and then it is all ready to use.

RECIPE FOR MAKING CREAM CARAMEL

Eight lbs. sugar, 6 lbs. glucose, 2 qts. sweet cream, 3 qts. condensed milk, $\frac{1}{2}$ pt. of water. Mix well, then place on a very slow fire; keep on stirring and let boil for 20 minutes, then take it off from the fire and give it a good stirring to cool it. Then add 1 qt. of sweet cream and 1 qt. of condensed milk, then replace on a slow fire. Keep on stirring until the candy is boiled thick and gummy. Test a little in cold water. As soon as it gets hard and holds up well, it is done. Take off and add 1 oz. of vanilla flavor, and take $1\frac{1}{2}$ lbs. of any kind of nut meat. Mix well, and pour it on a greased candy stone. Spread it $\frac{3}{4}$ inch thick. Let it stand from 6 to 12 hours. It is now all ready to cut in squares and serve.

FOR CHOCOLATE CARAMEL.—Same as above, but when you remove from fire add 1 lb. chocolate or $\frac{3}{4}$ lb. of cocoa, mix well, then test in water. If soft, replace on fire for a few seconds, stirring until it is done. Pour on to buttered stone or into tin tray.

RECIPE FOR MEXICAN CREAM

Nine lbs. sugar, 3 lbs. glucose, 2 qts. sweet cream. Cook to 236 degrees. Take off from fire and let stand in kettle 8 hours, then add 3 lbs. cream fondant and 2½ lbs. of crushed walnuts or any other kind of nuts. Mix well into the cream and take, little by little, and lay on wax paper. Let get cool, then is ready to sell.

RECIPE FOR MAKING CREAM FONDANT

Six lbs. sugar, 2 lbs. glucose, 2 pts. water; mix well, then place on fire and cook to 242 degrees. If you have no candy thermometer, test the candy in cold water. When it forms a ball between hard and soft, it is done. Remove from fire and pour it on damp stone or tin pan, sprinkle a little cold water on top of it, let alone for 20 minutes, then work it back and forth with heavy spoon or candy paddle, and add ½ oz. of vanilla flavor and keep on working it until it sets hard, cuts short and creamy, when it is done. Cover with white, clean, wet cloth, let alone for a few hours, then it is all ready to use. Cut as much as you desire to use, but keep the wet cloth on the candy you do not use. Roll the candy by hand, and use a little powdered sugar while you roll it. You can thin it and cut it in any shape to suit your taste.

If you have no glucose, use ½ teaspoonful cream of tartar. Put the cream of tartar with the sugar from the beginning.

RECIPE FOR MAKING BRAZILIAN TAFFY

Five lbs. granulated sugar, 5 lbs. glucose, 1 qt. water; mix well, then place on fire and cook to 285 degrees by the candy thermometer, or test in water. When it becomes hard and breaks like rock candy, it is done. Then add 8 lbs. of Brazil nuts; mix well, then take off of fire, pour on to a buttered stone or pan. When it gets cold enough to handle, pull it by hand. Shape like a sandwich, then turn it over, let it get cold, and it is ready to serve.

FOR PECAN TAFFY, WALNUT TAFFY, ALMOND TAFFY, and COCOANUT TAFFY, the same as above.

FOR PUFFED RICE CANDY, do the same as above, but add only 5 lbs. rice.

RECIPE FOR MAKING ITALIAN FUDGE.

Seven lbs. sugar, 3 lbs. glucose, 1 qt. water. Cook to 238 degrees. Take off, then add 5 lbs. cream fondant or sugar cream, 1 lb. of Mezet cream. Mix all well, and flavor it with any kind to suit, and pour it on the greased stone. Let it get cold. Let stand a while, and it is all ready to serve.

RECIPE FOR MAKING PEANUT CANDY

Five lbs. granulated sugar, 5 lbs. glucose, 3 pts. of water; mix well, then place on fire, cook to 225 degrees; then add 7 lbs. of Spanish shelled peanuts and keep stirring, and cook to 285 or 290 degrees; then remove from fire and add $\frac{1}{4}$ lb. of good butter; then replace on fire for a few seconds and pour it on a greased stone or pan; let it get cold. If you want to cut it in bars or squares, cut it before it hardens.

FOR PEANUT BRITTLE, do the same as above, but add 3 lbs. less peanuts. Then, before you pour it, add 1 teaspoonful baking soda; mix well, then pour it on a stone and spread it very thin before it gets cold. Cut it in strips and turn it over, and it is ready to serve.

RECIPE FOR MAKING BURNT PEANUTS

Three lbs. granulated sugar, 3 pts. water; cook to 225 degrees, then add 3 lbs. peanuts. Keep on stirring until the peanuts turn to sugar, then let the fire down and keep on stirring until the peanut gets glossy; then pour it on a stone or tin tray.

RECIPE FOR CHOP SUEY CANDY

Five lbs. sugar, 4 lbs. glucose, 1 qt. water. Cook to 244 degrees, then take off and add 2 sheets silver gelatine, 1 lb. of cream fondant, 1 lb. figs, $\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. cherries, $\frac{1}{2}$ lb. pineapple, $\frac{1}{2}$ lb. almonds, $1\frac{1}{2}$ lbs. fine cocoanut. Mix all together into the candy, then replace on a slow fire and test a little in cold water. As soon as it becomes hard and holds up like a hard caramel, it is done. Then pour it into a greased tin pan or sectional tin box, and put a few almonds on top. Let stand 10 hours, then it is ready to cut. Cut like nougat.

FOR CHOCOLATE CHOP SUEY, follow directions above, but add 1 lb. chocolate at the same time you add the cream fondant.

RECIPE FOR MAKING BUTTERCUP CANDY

Ten lbs. sugar, 1 qt. water, 1 teaspoonful of cream of tartar. Cook to 320 degrees. Take off and pour it on stone. When it gets cold enough, pull it until it becomes glossy. Then have ready for it the center.

RECIPE FOR MAKING THE CENTER OF ABOVE BATCH

Take 1 lb. sugar, 2 lbs. glucose, cook to 235 degrees, then add 2 lbs. crushed nuts, any kind. Take off, then have the above batch spread $1\frac{1}{2}$ inches thick, then pour the center into it and fold it in four sections, then pull it about $\frac{1}{2}$ inch thick and cut it. Be sure to do that before the batch gets too cold. It usually takes two persons to make this batch.

RECIPE FOR MAKING SNOWBALL KISSES

Seven lbs. sugar, $1\frac{1}{2}$ lbs. glucose, 1 qt. water. Cook to 244 degrees, then take off from the fire and add 3 sheets of silver gelatine. Mix well, then let alone for a while. Take 1 doz. of the whites of eggs, beat them in different kettle until stiff, then add $\frac{1}{2}$ lb. of raw glucose and give second beating with the glucose. When mixture becomes stiff, pour the candy slowly into it, and keep on stirring until all of the candy is poured into it, then add flavor of any kind to suit the taste. If you want to color it, you can do it at the same time you add the flavor. Then, if stringy, replace on a very slow fire for a very few minutes. Keep on stirring until it cuts short, then it is done. Take off from fire, take 2 teaspoonfuls, lay little by little on wax paper. When dry, is all ready for the market.

RECIPE FOR TURKISH DELIGHT

Seven lbs. of sugar, 7 lbs. of glucose, 1 gal. water, add $\frac{1}{2}$ teaspoonful of cream of tartar. Cook to 234 degrees. Take off and give a good stirring a few seconds in order to separate the heat from it. Then add slowly 1 lb. corn starch, 1 oz. gelatine. Mix well and replace on slow fire, keep on stirring. As soon as it gets gummy, test a little in cold water. Cook like soft caramel then pour it on stone and spread a little powdered sugar on top. When cool, cut in size of caramels. It is always best to have a lot of fine powdered sugar under the candy, and on top of it, when you cut it, as a powdered sugar top.

RECIPE FOR MAKING SOCIAL PARTY (A Delicious Cream.)

One-half lb. of granulated sugar, 1 lb. glucose, 1 pt. water; cook to 236 degrees, or test in cold water. When it forms a ball between hard and soft, it is done. Slow down the fire, then add $\frac{3}{4}$ lb. butter; mix well, then let it come to a boil once more; then remove from fire, add $\frac{1}{2}$ oz. vanilla and 3 lbs. cream fondant. Add a little fruit or nut meat to suit the taste, and mix well together; then pour into buttered tin pan shaped like a loaf of bread. When it gets cold, tip it over and dip the loaf in chocolate. Work the chocolate all over the loaf $\frac{1}{8}$ of an inch thick, then lay on wax paper. Let it get cold, then slice it like bread, when it is ready to serve.

A. S. ALAMY

EXPERT CANDY INSTRUCTOR

P. O. BOX 264
WAUSAU, WISCONSIN



MADISON, WIS.

KEELEY'S PALACE OF SWEETS.

Madison, Wis., Oct. 21, 1914..

To Whom it May Concerns

While the writer has made candy for the past 25 years, we have never produced a Nougat such as Mr. Alamy has made for us to-day. We can recommend him to any one wishing to learn the art of making a very fine Nougat.

His terms are very reasonable, the profits of one or two batches will more than pay for the recipe, and you will always be able to turn out a very fine piece of goods and a good seller.

Mr. Alamy does just what he says he will, and we were more than pleased with his work. Very truly yours,

M. W. KEELEY.

List of Candy Recipes



Famous Alamy Nougat	Peanut Cluster
French Chocolate Nougat	Brazilian Taffy
Cream Nougat	Pecan Taffy
Cream Taffy	Walnut Taffy
Plain Taffy	Almond Taffy
Chocolate	Cocoanut Taffy
Toasted Marshmallows	Puffed Rice Candy
Greek Fudge	Italian Fudge
Brown Fudge	Peanut Candy
Alamy Fancy Caramel	Peanut Brittle
Chocolate Caramel	Burnt Peanut
Nut Meat Caramel	Brown Chop Suey
Cream Fondant	Chocolate Chop Suey
Chocolate Cream Drops	Snow Ball Kisses
New York Ice Cream	Social Party Cream
Butter Scotch	Turkish Delight
Alamy's Chewing Taffy	Buttercup Candy
Roasted and Salted Peanuts	Mexican Cream

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